



### APERTIF/COCKTAILS

Limoncello · 11   Red Sangria · 7   Rose Sangria · 7   Tequila Mockingbird · 11  
Seasonal · 11   Chatt Whiskey Sour · 10   Benny Wu · 9   Brooklyn · 10   Mirtillo Rosso (NA) · 8

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### APERTIVO/SNACKS

Olives · 5  
Fritto Misto · 14  
Arancini Telefono · 8  
Toasted Ravioli · 11  
Burrata, Blistered Tomatoes, Garlic Crostini · 14  
\*Carpaccio, Arugula, Horseradish, Parmesan · 9  
Baked Feta & Spicy Marinara, Garlic Crostini · 11

### ANTIPASTI/MEAT & CHEESE · *Three Selections · 16 / Five Selections · 24*

**Cheese** - Saint-Andre | Taleggio | Gorgonzola | Seasonal | Ubriaco del Piave  
**Salumi** - Chef Selection | Bresaola | Sopressata | Pepperoni | Prosciutto di Parma

### INSALATA/GARDEN

Café Salad · 7  
Caesar Salad · 7  
Arugula, Ricotta Salata, Aged Balsamic · 9  
Soup · 7

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### PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 19  
Mushroom Ravioli · 20  
Orecchiette Bolognese · 18  
Spring Pea Risotto & Sea Scallops · 29  
Ricotta Cavatelli, Asparagus, Spring Onion, Sugar Snap Pea · 19  
Baked Penne & 4 Cheeses · 16  
Spinach Ricotta Canneloni, Pomodoro · 19  
Lasagna Bolognese, Spinach Pasta · 20  
Pappardelle & Gulf Shrimp Alfredo · 23

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### SECONDI/MAIN PLATES *each served with one side*

Faroe Island Salmon, Tuscan Cream Sauce · 28  
Simply Grilled Fish · MP  
Chicken Picatta · 17  
Chicken Marsala · 19  
Pork Scallopini, Capers & Butter · 20  
Dry Aged Simpson Farms Meatballs & Sunday Sauce · 19  
\*8oz Beef Filet, Roasted Garlic · 42

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### CONTORNI/SIDES *each side · 6/large · 12*

Spaghetti/Marinara                      Polenta/Pecorino                      Braised Collard Greens/Pancetta  
Roasted Broccoli/Garlic/Parmesan      Spaghetti Squash                      Green Beans/Pomodoro

*\*Consuming raw or undercooked meats may increase your risk of foodborne illness.*



**Beer · Draft**

Peroni · 7/ Hutton & Smith Promenade · 7/ Oddstory Seasonal · MP

**Beer · Bottle/Can**

Bud Light ·4.5/ Miller Lite ·4.5/ Michelob Ultra ·4.5/ Stella Artois ·5/ Bravazzi Hard Soda ·5

Yazoo Dos Perros ·6/ Founders All Day IPA ·6/ Wiseacre Coffee Stout ·6

Sweetwater Blue ·6/ Oddstory Monkey Heart IPA·7/ Athletic Brewing IPA (NA) · 5

**ITALIANO WHITE**

**GLASS**

**BOTTLE**

Ogio Prosecco (Bubbly)	9	34
Mezzacorona Sparkling Rose (Bubbly)	7	26
La Perlina Moscato Frizzante	8	32
La Spinetta Rosé (Still)		44
Clic Sauvignon Blanc	9	34
Il Valore Pinot Grigio	7	26
Orsola Gavi		45
Balestri Valda Soave Classico		39

**AMERICANO WHITE**

**GLASS**

**BOTTLE**

Boundary Break Ovid Line Riesling	9	34
Albertoni Chardonnay	7	26
Noah River Napa Valley Chardonnay	12	44
Idlewild Flora & Fauna Piedmont Blend		58

**ITALIANO RED**

**GLASS**

**BOTTLE**

La Favorita Lambrusco (Bubbly)	11	40
Saliceto Lambrusco (Bubbly)		44
Anterra Merlot	7	26
Fantini Montepulciano	8	32
Campolietti Valpolicella Ripasso Superiore		46
Renzo Masi Chianti Riserva		45
Torrebruna Annata Sangiovese	9	34
Ciacci Piccolomini (Super Tuscan)	11	40
Fratelli Ponte Nebbiolo		50
Buon Tempo Rosso di Montalcino		65
Oddero Barolo		94
Salvalai Amarone della Valpolicella		97
Poggio Antico Altero Brunello di Montalcino		190

**AMERICANO RED**

**GLASS**

**BOTTLE**

Poppy Pinot Noir	11	40
Four Graces Pinot Noir		65
Hendry Napa Valley Zinfandel		49
Conundrum Red Blend		42
Grayson Cabernet	9	34
Bonanza Cabernet Sauvignon	13	48
Jordan Cabernet		124
Silver Oak “Alexander Valley” Cabernet		140
Caymus Napa Valley Cabernet Sauvignon		180

*Happy Hour · Monday – Friday, 4-6*

*All Draft Beer · 5 ½ off all Glass Wine Well Liquors · 5*